

To a Vienna sausage (containing 5.0 wt% of soybean protein "Sanraba-10" manufactured by Fuji Oil Co., Ltd.), 0 to 5 % of GNA was added to prepare specimens. The specimens were subjected to the organoleptic test to evaluate reduction of the soybean smell.

5 Table 14

Addition amount of GNA (%)	0	1	2	3	4	5
Evaluation results	3	1.6	1.3	1.2	0.7	0.4

As shown in Table 14, the addition of GNA to the Vienna sausage containing the soybean protein of 5 wt% reduced the soybean smell derived from the soybean protein.

10 (15) Hamburger steak containing soybean protein

To a hamburger steak (containing 5.0 wt% of soybean protein "Sanraba-10" manufactured by Fuji Oil, Co., Ltd.), 0 to 5 % of GNA was added to obtain specimens. The specimens were subjected to the organoleptic test to evaluate reduction of the soybean smell.

15

Table 15

Addition amount of GNA (%)	0	1	2	3	4	5
Evaluation results	3	1.1	0.6	0.2	0.1	0.1

As shown in Table 15, the addition of GNA to the hamburger steak containing the soybean protein of 5 wt% reduced the soybean smell derived from the soybean protein.

20

(16) Fish sausage containing soybean protein

To a fish sausage (containing 7.0 wt% of soybean protein "Sanraba-10" manufactured by Fuji Oil, Co., Ltd.), 0 to 3 % of GNA was added to prepare specimens. The specimens were subjected to the organoleptic test to evaluate reduction of the soybean smell.

5 Table 16

Addition amount of GNA (%)	0	0.5	1.0	1.5	2.0	3.0
Evaluation results	3	2.3	2.0	1.5	1.1	0.6

As shown in Table 16, the addition of GNA to the hamburger steak containing 7 wt% of the soybean protein reduced the soybean smell derived from the soybean protein.

10 (17) Kamaboko containing soybean protein

To Kamaboko (containing 7.0 wt% of soybean protein "Sanraba-10" manufactured by Fuji Oil, Co., Ltd.), 0 to 3 % of GNA was added to prepare specimens. The specimens were subjected to the organoleptic test to evaluate reduction of the soybean smell.

15 Table 17

Addition amount of GNA (%)	0	0.5	1.0	1.5	2.0	3.0
Evaluation results	3	2.8	2.5	1.9	0.8	0.2

As shown in Table 17, the addition of GNA to the Kamaboko containing 7 wt% soybean protein reduced the soybean smell derived from the soybean protein.

20 Example 6 Reduction of fishy smell

(18) Fish sauce

To a sample obtained by 20-fold diluting fish sauce ("Ajiro" made in Thailand manufactured by Tosogo Co., Ltd.) with distilled water, 0 to 0.5 % of GNA was added to prepare specimens. The specimens were subjected to the organoleptic test to evaluate

- 5 reduction of a fishy smell.

Table 18

Addition amount of GNA (%)	0	0.1	0.2	0.3	0.4	0.5
Evaluation results	3	2.7	1.1	0.6	0.3	0

As shown in Table 18, the addition of GNA to the fish sauce remarkably reduced the fishy smell.

- 10 (19) Dried bonito shavings

20g of dried bonito shavings were added to 600mL of boiling water and then the boiling was immediately stopped to leave to stand. To a supernatant thereof, 0.5 to 1.0 % of GNA was added to prepare specimens. The specimens were subjected to the

- 15 organoleptic test to evaluate reduction of the fishy smell.

Table 19

Addition amount of GNA (%)	0.5	0.6	0.7	0.8	0.9	1.0
Evaluation results	2.3	2.2	1.6	0.8	0.5	0.2

As shown in Table 19, the addition of GNA to the solution of the dried bonito extract reduced the fishy smell.

- 20 (20) DHA

A DHA oil was emulsified to prepare emulsion samples each